

LUNCH

starts at 11am

WEEKLY FEATURES

Check out our Tequila Menu!

TALBOTT CHARDONNAY

Sleepy Hollow Vineyard, Estate Grown
Monterey, California, '14

Vanilla & brioche aromas with dense fruit
flavors of bosc pear, pineapple and melon.
4oz \$10 | 7oz \$16 | btl \$30

CHILI BURGER

100% Black Angus Texas beef, Chorizo chili,
cheddar cheese, red onion, dill pickles &
scallions. Buffalo blue sweet potatoes \$18

FISH OF THE DAY

Fresh daily, sustainable or wild caught.
Grilled over Texas pecan & oak \$MP

YOGURT PANNA COTTA

Truffle honey & berries \$8

STARTERS

Charred Serrano Pimento Cheese
Biscuits, pickled vegetables \$8.5

Flash Fried Cauliflower
Burrata, pine nuts, radish sprouts, balsamic glaze \$9.5

Cannellini Bean Hummus
Spicy black beans, chimichurri, corn chips \$7.5

Chorizo Spiced 44 Farms Chili
Fried egg, avocado, salsa verde, cotija cheese, cilantro \$9.5

Grilled Pork Belly Chimichurri \$10.5

Ham + Cheese Arepa \$5.5 GF

Baked Chicken + Spinach Dip Corn chips \$8.5

Deviled Texas Eggs \$8.5 GF

FRIES & SIDES

Brussels Sprouts Harissa Tahini sauce,
pickled red onions, pine nuts + sesame seeds \$9.5 GF/V

Corn flake crusted onion rings \$5 V

Brisket & queso loaded fries \$9.5

Baked + fried Idaho potatoes \$5.5 V

Truffle + parmesan fries \$8.5 V

Wood Grill fries \$4 V

Sweet potato fries \$5.5 V

Elote con crema (creamed corn off the cob) \$6.5

Oriental sesame green beans \$6.5

Wilted baby spinach \$5.5 GF/V

House-cured grilled bacon \$6.5 GF

3 cheese mac + smoked ham \$7.5

DIPS & SAUCES

Chipotle adobo GF/Hot **Habanero ketchup** GF/Hot

Cider vinegar BBQ GF **Honey dijon** GF

Dashi glaze **Truffle bacon mustard** GF

Dirty serrano GF/Hot **Cajun 1000 island** GF

Fire-roasted salsa GF **Calabrese chimichurri** GF

Habanero blue GF/Hot **Bacon mayo** GF

Salsa verde **Ivory BBQ sauce**

Single sauce \$0.75 | Sauce flight of four \$3

YOUNG PEOPLE

For our guests under 12, choose one \$6.5

Cheese bun + fries **Mini angus burger + fries**

Chicken cheese bun + fries **Pasta pomodoro + meatballs**

BRUNCH
Saturday & Sunday until 3pm

HAPPY HOUR
Monday thru Friday 3 - 6pm

GRILL & ROTISSERIE

OVER PECAN & OAK WOODS

STEAK, RIBS, CHICKEN, SEAFOOD

Includes choice of sauce and Wood Grill fries
Upgrade your side, ask us about it!

FISH OF THE DAY

Fresh daily, sustainable or wild caught.
Grilled over Texas pecan & oak \$MP

BLACK ANGUS FILET MIGNON

Certified Angus Beef 6oz \$29.5

GRILLED SHRIMP

Wood Grill seasoning \$18.5

BUTCHER'S STEAK

44 Farms chuck eye 10oz \$16.5

SIRLOIN STEAK

44 Farms 10oz \$20.5

BABY BACK RIBS

Cider barbeque glazed \$19.5

CITRUS CHICKEN BREAST

Grilled, boneless & skinless \$17.5

FIELDING'S SIGNATURE ROTISSERIE CHICKEN

All-natural. Half bird \$18.5

BURGERS

44 Farms Texas Black Angus | 44 Farms 100% Grass fed
Akaushi Texas Wagyu

WAGYU BRISKET GF

Heartbrand Akaushi Texas Wagyu patty, BBQ brisket,
New England cheddar, pickled veggies, bacon mayo,
onion rings, milk bun \$19.5

100% GRASS FED BEEF

Charred serrano pimento cheese, soy maple onions,
cucumbers, radish sprouts, wheat bun \$14.5

MONTECRISTO GF

Angus patty, black forest ham, alpine cheese,
caramelized mushroom, dijon mustard, strawberry basil
jam, red onions, french toast \$14.5

DOUBLE AMERICAN GRIDDLE GF

Smashed Angus beef patties, double American cheese,
lettuce, tomato, red onion, mayo, pickle spear, milk bun \$10

COWBOY GF

House bacon, cheddar, poblano inside an Angus patty,
topped with bacon, New England cheddar, lettuce, tomato,
jalapeños, mayo, milk bun, cooked med-well \$14.5

SMOKE GF

Angus, grilled bacon, fried pastured egg, aged Italian
provolone, oven-dried tomatoes, grilled onions, truffle
bacon mustard, lettuce, milk bun \$14.5 | Slider \$8.5

TEXAS BLUES GF

Angus, grilled house bacon, Point Reyes blue cheese,
pickled red onions, fig jam, jalapeños, lettuce,
wheat bun \$13.5 | Slider \$7.5

WOOD GRILL GF

Angus, house mayo, lettuce, grilled onions, tomato,
b+b pickles, milk bun \$10 | Slider \$5.5

All burgers may be ordered bunless

Swap gluten free bun \$1.5 GF

Burger Additions:

- New England cheddar \$1.5
- Point Reyes blue \$2
- House pimento \$2
- American cheese \$1
- Italian aged provolone \$2
- Caramelized mushroom \$3
- Comté cheese \$2
- Pulled Brisket \$5
- Local goat cheese \$2
- Queso-fundido \$2

HOW DO YOU WANT IT?

Rare - Cold Red Center

Med Rare - Cool Red Center

Medium - Hot Pink, Warm red center

Med Well - Hot brown, Pink center

Well - Hot brown center, no pink

SALADS

Add protein: salmon \$10, grilled shrimp \$8,
chicken breast \$7, sirloin \$10, pulled chicken \$5,
angus patty \$5, grass fed patty \$9, wagyu patty \$10,
impossible plant based patty \$9

BURRATA & BRUSSELS V

Apples, arugula, candied almonds, dried cherries,
balsamic reduction + EVOO \$15.5

BIB WEDGE

Maple-glazed thick bacon, roasted tomatoes,
pickled red onions, blue cheese crumbles,
blue cheese dressing \$10.5

WARM BEET SALAD V

Arugula, orange slices, goat cheese, pine nuts,
lemon juice + EVOO \$11.5

THAI CHICKEN SALAD

Pulled free range chicken, cabbage, jicama, carrots,
romaine lettuce, bean sprouts, toasted sesame
seeds + peanuts, chili peanut dressing \$15.5 GF/P

ROTISSERIE COBB

Pulled free range chicken, avocado, smoked bacon,
baby greens, Point Reyes blue cheese, boiled egg,
tomatoes, balsamic vinaigrette \$18.5 GF

SMALL CHOPPED ROMAINE V

Grana Padano cheese, house croutons,
roasted garlic dressing \$6.5

Dressings

- Balsamic vinaigrette
- Blue cheese
- Roasted garlic
- Balsamic vinegar + EVOO
- Chili peanut P

SANDWICHES

BISCUIT AVOCADO CLUB

Tennessee hot sauce, fried chicken breast, ivory BBQ sauce,
house bacon, arugula, avocado, fried pastured egg \$14.5

THE IMPOSSIBLE V, GF

100% plant based patty, American cheese, dill pickles,
honey dijon, lettuce & tomato, wheat bun \$12.5

PEPPERED SALMON BLT

House-cured grilled bacon, oven roasted tomatoes, lettuce,
bacon mayo, croissant \$17.5

SHRIMP PO BOY ROLL

Cajun 1000 island, lettuce, pickled veggies, pain au lait \$11.5

BUN MI GF

Pulled free range chicken, dashi lime glaze, pickled daikon
radish + carrots, cilantro, mint, cucumber, milk bun \$8.5

BLT GF

House-cured grilled bacon, honey dijon, lettuce,
tomatoes, milk bun \$8.5

SHAKES

Housemade gelato & handspun to order

Boozy shakes \$9

B 52 Cointreau, Bailey's, Kahlua, marshmallow

Bourbon Caramel Redemption bourbon, toffee

For everyone Large \$6 Small \$4

Make any shake boozy for an additional \$3

Caramel roasted peanuts, grey sea salt caramel

Chocolate Malt Valrhona chocolate, cocoa nibs

Horchata rice milk, cinnamon, honey, Mexican vanilla

Nutella banana, peanut butter P

Oreo S'mores toasted marshmallow, chocolate drizzle

Strawberry Basil yogurt pretzel, house strawberry basil preserves

Vanilla Madagascar vanilla bean

DESSERTS

NY Style Cheese Cake Oreo crust \$9.5

Irish Whiskey Cake Whipped cream \$8.5

Pecan Chocolate Brownie House-made gelato \$8.5

Bread Pudding House-made gelato shot \$6.5

Root Beer Float with Otto's Root Beer \$6.5



Consuming undercooked meats, seafood and eggs may increase your risk of foodborne illness | A gratuity of 20% will be charged for parties of 6 or more

V. 9.09.2019 GF indicates that the item is either gluten free or can be modified to be gluten free; Fielding's is not a gluten-free establishment. V indicates vegetarian items. P indicates dish contains peanuts.

FIELDING'S BRUNCH

COCKTAILS

NEW Frozen Tito's Screwdriver Tito's handmade vodka, Cointreau Orange liqueur, fresh pressed orange juice, Candied orange \$10

BLOODY MARY *Try a flight*

Fielding's Mary Finlandia vodka, house tomato blend, house pickle, olive \$8

Bacon Mary Finlandia vodka, house tomato blend, candied bacon, smoked dust \$12

Sriracha Mary Finlandia vodka, house tomato blend, hard-boiled pickled Texas egg, celery \$9

Mary Caprese Square One organic Basil vodka, house tomato blend, mozzarella, fresh basil, tomato \$8

MIMOSA *Try a flight*

Hôtel Ritz Orange juice, sparkling wine \$8

St. Germain French elderflower liquor, orange juice, sparkling wine \$9

Pomegranate Finlandia vodka, Pom Wonderful, orange juice, fresh blueberries, sparkling wine \$10

Grapefruit Deep Eddy grapefruit vodka, Paula's Texas Grapefruit liquor, grapefruit juice, sparkling wine \$8

BOOZY COFFEE *Try a flight*

The Chile Ancho Reyes liquor, El Jimador tequila, organic agave nectar, coffee, whipped cream, cinnamon \$10

Mexico City Kahlua, El Jimador tequila, gelato, coffee, whipped cream \$10

Irish Gaelic Jameson Irish Whiskey, Bailey's Irish Cream, coffee, whipped cream, Crème de Menthe drizzle \$10

Woodlands Warmer Sugar Island coconut rum, Amaretto Disaronno, coffee, cocoa coulis, whipped cream \$10

BAKERY

Jalapeño Cheese Kolache 44 Farms Beef \$5.5

Morning Bun Orange glaze \$4

Chocolate Almond Croissant \$3.5

Cream Cheese Cinnamon Roll \$4

PLATES

AVOCADO TOAST *v*

Croissant, fried eggs, pickled veggies, radish sprouts \$10.5

PUFF SKILLET PANCAKE *v*

Lemon whipped goat cheese, candied almond, blueberries, cane syrup \$10

RIBS & GRITS

Stone white grits, calabrese chimichurri, fried egg, blue cheese & cream corn \$14

TEXAS HASH

Adobo BBQ brisket, chorizo chili, fried egg, charred jalapeño & onions, cilantro, cotija cheese \$14.5

KITCHEN SINK OMELETTE

8 eggs. Ingredients subjects to change. Ask your waiter. Choose 2: English muffin, biscuit, or arepa \$18.5

FRENCH TOAST *v*

Crème brûlée dipped milk bread, maple whipped cream \$10

MIGAS *GF / v*

Scrambled eggs, spinach, pickled jalapeños, tomatoes, avocado, cheddar cheese, cilantro, diced corn arepa \$7.5

FIELDING'S EGGS BENEDICT *GF*

Poached local eggs, smoked bacon, English muffin, Hollandaise \$10.5

A LITTLE MORE

Strawberries + Chantilly cream *GF / v* \$6.5

French toast side *v* \$5.5 | **Single egg** *v* \$2

Bacon *GF* \$6.5 | **Garlic sausage** *GF* \$3.5

Baked + fried Idaho potatoes *v* \$5.5

Arepa *GF / v* \$2 | **Breakfast potatoes** *v* \$2.5

English muffin *v* \$2 | **Buttermilk biscuit** *v* \$2

ENGLISH BREAKFAST

Two eggs your way, garlic sausage, bacon, baked black beans, breakfast potatoes, seared tomato, English muffin \$12.5

HAM + CHEESE OMELETTE *GF*

Smoked bacon, cheddar, fire-roasted salsa, choice of bread \$11.5

SAVORY OATS *v*

Spinach, mushrooms, avocado, cheddar, Calabrese pepper chimichurri, mixed seeds \$8.5

44 FARMS SIRLOIN + EGGS *GF*

Two eggs your way, breakfast potatoes, choice of sauce, choice of bread \$16.5

CHICKEN & FRENCH TOAST

Ivory BBQ sauce & toasted pecans \$13.5

AMERICAN *GF*

Two eggs your way, smoked bacon, breakfast potatoes, choice of bread \$9.5

BREAKFAST AREPA *v*

Scrambled eggs, cheddar cheese, sliced avocado, fire roasted salsa \$5.5

WINE

BUBBLES

	6oz		btl
Charles de Fère Jean-Louis Sparkling Rosé Cuvée, California	11		29
Delamotte Le Mesnil Brut, Champagne, France			24
Marques de Caceres, Cava Brut, Cataluna, Spain	9		24
Stellina, Prosecco, Italy	8		20

CHARDONNAY

	4oz		7oz		btl
Angulo "Nonni," Mendoza, Argentina, '17					22
Bulletin Place Chardonnay, Australia, '18	6		10		18
Nine North, Chasing Lions, Chardonnay, California, '16	7		11		22
Rombauer Vineyards, Carneros Hills, California, '18					59
Talbott, Sleepy Hollow Vineyard, Monterey, California, '14	10		16		30

SAUVIGNON BLANC + PINOT GRIGIO

Cavit, Pinot Grigio, Trentino Alto-Adige, Italy, '18	5		7		19
Gradis'Ciutta Pinot Grigio, Italy, '17	10		15		28
Mohua Sauv Blanc, Marlborough, New Zealand, '18	7		10		20
Southern Right Sauvignon Blanc, Walker Bay, South Africa, '18					21

OTHER WHITES

August Kessler "R" Riesling, Rheingau, Germany, '17	9		12		25
Miraval Rose, Cotes de Provence, France, '18	12		18		35
Nine North, Lan-Yap Rosé, California, '17	9		12		25

CABERNET SAUVIGNON

Amici, No Curfew, Cabernet, California, '17	8		12		--
Beaulieu Vineyard BV, Cabernet Rutherford, Napa, California, '16	9		14		30
Duckhorn "Decoy", Napa, California, '17	11		17		36
Lyeth Estate, California, '17	7		11		23

MALBEC + MERLOT

Maal Biutiful Malbec, Mendoza, Argentina, '17	10		15		29
Tinto Negro Malbec, Mendoza, Argentina, '17	6		9		19
Velvet Devil, Merlot, Columbia Valley, Washington, '16	5		8		18

PINOT NOIR

Amici, No Curfew, Pinot Noir, California, '16	7		11		--
DeLoach "California Heritage" Reserve, California, '17	7		11		23
Meiomi, Monterey/Sonoma/Santa Barbara, California, '17					29

ZINFANDEL + RED BLEND

Big Smooth, Zinfandel, Lodi, California, '16	8		11		24
Chocolate Block Red Blend, South Africa, '17					45

COFFEE + ESPRESSO

Organic, free-trade, "small batch" private roast beans

French Press \$9

Cappuccino \$4.50

Latte \$4.50

Espresso \$3.50

Affogato espresso + gelato \$4

Americano espresso + hot water \$3

Hot Tea \$3

+ Flavored syrups \$0.50

Vanilla regular or sugar-free

Caramel regular or sugar-free

Hazelnut regular or sugar free

ZERO PROOF

MEXICAN "CANE SUGAR" COCA COLA
500ml bottle \$5

FREESTYLE COKE MACHINE

120 flavors, check it out! \$2.95

ORGANIC BREWED ICED TEA

Texas black \$3.75

Pear berry iced tea \$3.75

FRESH PRESSED JUICE

Sparkling rosemary lemonade \$4

Orange \$4.75

Texas pink grapefruit \$4.75

OTHER BOTTLED BEVERAGES

Ginger ale, Q Spectacular \$5

Ginger beer, Q Spectacular \$3

Grapefruit soda, Q Spectacular \$5

Tonic, Q Spectacular \$5

Indian Tonic, Q Spectacular \$5

Club Soda, Q Spectacular \$5

Fiji Water (still) \$6

Topo Chico (bubbles) \$4



Otto's Root Beer \$5

Small batch brewed in State College, PA

Otto's Root Beer Float \$6

FIELDING'S

catering + events

Let us help you plan your business lunch, cocktail reception or holiday party at your home, office or location.

Menus at fieldings.com/catering

catering@fieldings.com | (346) 237-7326



Live Music Mondays

End your Mondays on a high note. Join us for live music from 6 to 9pm weekly.

See you here.